

Food Establishment Inspection Report

Score: 97

Establishment Name: WFU BENSON STUDENT CENTER
 1834 WAKE FOREST ROAD, WAKE FOREST UNIVERSITY
 Location Address: _____
 City: WINSTON-SALEM State: North Carolina
 Zip: 27106 County: 34 Forsyth
Permittee: WAKE FOREST UNIVERSITY
Telephone: (336) 758-5607

Establishment ID: 3034060015

Date: 11/22/2021 Status Code: A
 Time In: 11:10 AM Time Out: 2:25 PM
 Category#: III
 FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations: 1

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	X	0	X
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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Permittee: WAKE FOREST UNIVERSITY
Telephone: (336) 758-5607

Establishment ID: 3034060015
 Inspection Re-Inspection **Date:** 11/22/2021
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** III
Email 1:
Email 2:
Email 3: BLOCK-MARK@ARAMARK.COM

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lauren Catha	3-20-26	0	napa cabbage	on top of equipment	45			
quat-ppm	cfa sink	200	tuna	make unit	40			
ambient	cfa chicken cooler	43.5	fried tofu	"	38			
ambient	cfa work top 2 door	49.1	rice	hot hold	168			
cooked onion	FG make unit (L)	38	sushi	inside bottom make unit	48			
rb	" (R)	38	chicken	hot hold-steam unit	183			
pesto	2 door	41	pork	"	165			
quinoa	glass door unit	36	water	" for utensils	203			
tofu	2 door salad unit	40	fried tofu	two door	45			
chickpeas	salad unit	37	rice	"	41			
salmon	make unit	40	pork dumplings	"	40			
grill	hot hold	164	turkey	walk in	41			
fried chicken	"	185	shredded beef	"	36			
egg mixture	work top cooler	68	napa cabbage	"	38			
cheese	"	45	sushi	"	41			
cheese	"	50						
raw chicken (many)	chicken cooler	44						
tomato	counter top unit	35						
chicken- spicy	final cook	187						
chicken nuggets	final cook	179						

Person in Charge (Print & Sign): Lauren *First* Catha *Last*
Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*




REHS ID: 2664 - Sykes, Nora

Verification Required Date: 11/29/2021

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.

● Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034060015

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P)- REPEAT- A stack of lids at Forest greens with greasy residue, a few Cambros with sticker/food residue. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Napa cabbage sitting out on equipment, raw chicken in chicken cooler at CFA, Two kinds of cheese and a carton of scrambled egg mixture in work top cooler at CFA, all measured above 41F. Maintain TCS foods at 41F or below when in cold holding. CDI-Cabbage put in cooler to chill, cheese and scrambled egg mixture carton discarded. Chicken will be moved to walk in cooler.

- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)- Menu board for bento sushi has no consumer advisory for raw/undercooked food, including raw tuna. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Verification that this has been added due to Nora Sykes by December 2, 2021. Contact information provided.

- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)- Chicken cooler and make top cooler for fruits and cheeses at Chick fil A are not holding foods at 41F or below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Establishment has one more day of operation before fall holiday. Repair coolers before reopening on November 29. Verification required. // 3-501.15 Cooling Methods (Pf)- Sushi in closed containers stacked in bottom of make unit at Bento sushi. Fried tofu tightly covered during cooling in two door unit at Bento Sushi. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Sushi moved to walk in cooler. Tofu uncovered.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Tea brewer and tea container within splash distance of front hand sink at CFA. Cleaned equipment shall be stored where it is not exposed to splash, dust, or other contamination. Install splash guard or move equipment.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Torn gaskets throughout, including: walk in cooler, Forest greens-three doors on first two make units, left door of two door cooler, right door of salad cooler, left door of salad bar. Chipping shelves in forest greens coolers throughout, and in bento cooler. Loose handles at forest greens storage cabinets. Left door handle at work top cooler broken at CFA.

- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C)- Obtain trash cans for hand sinks in restroom and in hallway.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Multiple cracked tiles in mop sink area.